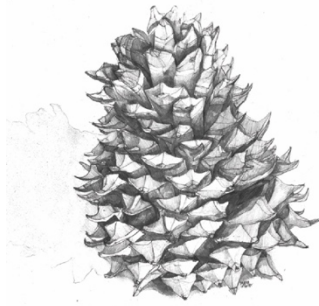


BROC



BROC CELLARS | 2020 LAGREIN ROSÉ

VARIETAL: 100% Lagrein

LOCATION: Lone Pine Vineyard

VINEYARD: El Dorado County, CA

ALCOHOL: 12%

TOTAL PRODUCTION: 23 cases

WINEMAKER'S NOTES:

Since we started working with Lone Pine Vineyard's Lagrein in 2016 we've made it differently each year. Every vintage has explored the varied expressions you can get from the grape and vineyard. The earlier years were darker with longer skin contact. Two years ago, we direct pressed – and it looked and tasted like an orange wine. Last year we foot stomped half of the grapes and left the other half whole cluster. All the grapes then went into the press together.

This year we directly pressed the grapes. It was an extremely small production year, making 2020 a very special release. We aged the wine for 10 months in one neutral French oak barrel. The numerous bottles of Nusserhoff's Alto Adige Lagrein Rosé that we have enjoyed over the years inspire this wine. We hope you enjoy.

VITICULTURAL AREA:

What is special about this wine is the vineyard. Lone Pine Vineyard is farmed by Charlie Cosens, where he grows Lagrein, Refosco and Chardonnay. The vineyard is located in El Dorado County, just outside of Placerville. It is at 1700 ft elevation and consists of volcanic rock, shale and fine grained granite. One of the reasons we started working with the vineyard is because Charlie farms without the use of pesticides, herbicides or synthetic fertilizers. He recently got certification for his organic farming practices in the vineyard.

At Broc Cellars all of our wines are made using spontaneous fermentation, a process that means we only use native yeasts and bacteria that exist on the grapes in order to make wine. We don't add anything – this includes nutrients, yeast, bacteria, enzymes, tannins or other popular fermentation agents. Sulphur is a naturally occurring element in all wine, the amount found can vary. We add little to no SO2, depending on the wine and style.